

A Perfect Mouthfull

It's been a ho-ho-whole year of Mouthfull and what better time than to share with you guys our favourite side dishes to go with a roast dinner. As you know - and if you don't I take it very personally (JK) - Mouthfull is mine and Dom's cooking show filled with kitchen chaos with added glitter. From my ULTIMATE roast potatoes to Dom's delicious cauliflower cheese, we've got your Christmas cooking covered. Enjoy!

Lisa



Lisa's ultimate Roast Potato Recipe

Timings

- 🕒 Prep time: Approximately 30 min
- 🕒 Cooking time: 45min-1hour 20 min
Depending on your oven and the amount of potatoes.

Ingredients

King Edwards or Maris Piper potatoes
DO NOT COMPROMISE

Sea salt flakes
It must be the chunky stuff, not the teeny bits that come in a grinder.

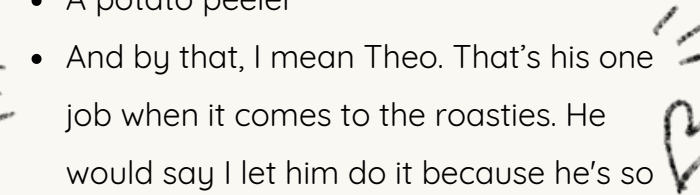
Olive oil. 500ml per roasting tray
This is a must. None of that vegetable oil malarky or the crazy expensive duck fat stuff.
Trust me!

A whole garlic !

Fresh Rosemary
Fresh only. Preferably from your garden. Ps: It's the easiest herb to grow so add a pot to your next supermarket shop.

Red onion x 2 per tray

Equipment

- A deep roasting tray.
- The depth helps later with the technique.
- A pot for the boiling water
- More than one if you're cooking a feast.
- A potato peeler
- And by that, I mean Theo. That's his one job when it comes to the roasties. He would say I let him do it because he's so good at it, I say I let him do it because I don't want to ruin my nails. 
- A sharp knife
- Kitchen roll
- A potato masher
- Or some sort of large flat spoon scenario if you're like me and can never find your masher.

Feeds: 4-6 people

method

1. Turn the oven to 220c fan / 475f/gas mark 9 for 20 minutes. The pre-heat is vital. As vital as moisturising before putting on your makeup.
 2. Boil your pot (or two) of water. It should be at optimum boil after around 20 minutes. This means that the oven pre-heat and the boiled water will be ready at pretty much the same time.
 3. Whilst the above is happening, peel your potatoes (or get your version of Theo to do it ;)
 4. Cut the potatoes. Honestly, this is so important. Always make sure you cut some chunky bits and some smaller bits. The smaller bits are always my fave with their crispy joy.
 5. Put the potatoes in your boiling water and let them boil for about 15 minutes. Check them every 5 minutes as you don't want them to be too soft. This is vital for the crispy on the outside, and soft on the inside bit. If they are too soft they will fall apart and be too crispy. Take them out earlier rather than later if you're unsure.
- At the same time, fill your deep roasting tray with approximately 500ml of Olive Oil. My friends think I'm mental when I do this as they only tend to use a small amount. But this is def a secret tip to turn them crunchy. Put the tray on the top shelf of your pre-heated oven for 15 minutes.
6. Once the potatoes are boiled, drain them and put them back into your pan. Shake 'em like a Polaroid picture. You'll see the sides fluffing up. This is exactly what you want.
 7. Carefully take the boiling oil out of the oven. Put it on a heat-proof side or the top of your oven. Take your fluffed-up tatties and pour them into the tray. BE CAREFUL AS THE OIL WILL SPIT. Sprinkle 3 generous pinches of sea salt over them and then shake them so the oil splashes over the potatoes as much as possible.





Turn the oven down to 200c/425f and put the potatoes back in. Set a timer for 30 minutes.

Ps: Don't overfill your tray. I tend to put approximately 12 potatoes in each tray (as in 12 whole potatoes worth as obvs they're cut up by the time they get in the tray). If you do have a second tray, put this on the next highest shelf.

8.

Now they are in the oven, pour yourself a glass of Champs (essential), and cut your onions up into chunky squares.

Take eight cloves of garlic and use a large knife to squash them. Don't take the skin off. You now have about 25 minutes to either chill or prep other bits of your meal.

9.

Once your alarm goes off do the following. Shake your potatoes. Take your potato masher or large flat spoon and press gently onto the potatoes. Don't crush them too much. You just want to open them up slightly. I tend to do this whilst they are in the oven but if you feel you can't, take them out for these steps.

10.

Next, chuck the onions, garlic and rosemary into the tray. With the rosemary, I tend to add approximately 6 stems. Twist them slightly to release the flavour. Shake the tray and then put it back into the oven as quickly as possible. It's then just a matter of keeping an eye on them. Once the tops look crispy, turn them over. This is how you get them crispy all over.

Once they look beautiful, this usually takes about 1hr 20 mins in total, turn the oven up to a max for the last 5 minutes to get that extra layer of crispiness. Whilst that's happening, lay some kitchen roll onto a new, cold baking tray.

11.

Take your potatoes out of the oven and spoon them (onions, garlic and rosemary included) onto the kitchen roll. This will soak up any excess oil. Then put them in your serving bowl and serve piping hot.

The stars of the show. Now serve.

Share your pics and videos with me, please. I want to see how happy these babies make you and your guests.



The SCRUMMIEST pigs in blankets in the land!

Timings

- 🕒 Prep time 10 minutes
- 🕒 Cooking time 30 mins

Ingredients

- Chipolata sausages x 8
- Pancetta. 1 slice per sausage
- Runny honey 1/3 bottle
- Wholegrain mustard 1/3 jar
- Cranberry sauce 1/3 jar

yum!

Method

1. Preheat your oven to 180c and lay some baking paper on a baking tray. Leave this out of the oven for now.
2. Take each sausage and wrap one slice of pancetta around the middle of it.
3. Drizzle honey over the sausage. This will also help stick the pancetta in place. Place the wrapped sausages on the baking tray and put into the oven for 20 minutes.
4. Meanwhile, take a small bowl and mix 1/3 of a jar of grained mustard with 1/3 of a jar of cranberry sauce. Add a drizzle of honey.
5. After 20 minutes, take the sausages out of the oven, drizzle the sauce over each of them and put back into the oven for another 10 minutes or until they are golden and crispy.
6. Once the sausages are ready, remove them from the oven, and transfer to your serving bowl Serve and enjoy immediately.

Makes : 8

Bon Appetit

And there you have it! I hope you enjoyed this delicious dive into the world of Christmas sides. Whether you're a fan of classic dishes or you're eager to try something new, there's no shortage of scrumptious options to elevate your Christmas feast.

Don't forget to share your favourite side dish recipes with friends and fam, and let me know in the comments which sides you're most excited to serve at your Christmas dinner.

love

Lisa + Dom

